

**SCHEME OF EXAMINATION**

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**SYLLABI**

**of**

**BACHELOR OF HOTEL MANAGEMENT AND  
CATERING TECHNOLOGY (BHMCT)**

**for**

**First to Eighth Semester (w.e.f. 2018 – 2019 Academic Session)**



(With Effect From Batch 2018-2019)

*Shankar*



**GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY  
DWARKA, NEW DELHI-110078**

**GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI  
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)**

**SCHEME OF EXAMINATIONS**

**Criteria for Internal Assessment**

All theory courses have internal assessment of 25 marks and 75 marks for external examination. For the courses related to projects, internal assessment is 50 marks and external examination is 50 marks. The courses related to Lab have 40 marks as internal assessment and 60 marks for external examination.

The internal assessment of the students (out of 25 marks) shall be as per the criteria given below:

1. Class Test - 15 marks  
Written Test Compulsory (to be conducted on the date communicated by the University)
2. Individual Presentation/Assignment/Viva-Voce/Group Discussion/ Class Participation - 10 marks

**Note:** Record should be maintained by faculty and made available to the examination branch of the University.

**MAXIMUM & MINIMUM CREDITS OF THE PROGRAM**

The total number of the credits of the BHMCT Programme is 200 credits.

Each student shall be required to appear for examination in all courses. However, for the award of the degree a student should secure at least 190 credits and he or she has successfully completed the courses on:

**Industry Internship (BHCT – 361/ 362) and  
Research Project Report (BHCT- 452)**

**Note:** The students are required to choose between Core electives I or II in Seventh and Eight Semesters. All the 3 subjects and 2 practical will be compulsory to study from any one of the core elective as per their choice of area of specialization in Semester 7 and 8. The core electives shall be floated if minimum number of students opting for it is 25 per cent of the intake in the course.

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**BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)**

**SCHEME OF EXAMINATIONS**

**I. INDUSTRY INTERNSHIP**

Each student shall undergo Industry Internship of 22 weeks during the FIFTH/SIXTH semester wherein, for 16 weeks the students will cover various core areas in Hospitality Industry and shall undergo the last 6 weeks training in their area of specialization and submit at least two copies of the Internship Report to the Director / Principal of the Institution before the commencement of the end-term Examination. The Industry Internship Report shall Carry 100 marks. It shall be evaluated for 50 marks by an External Examiner to be appointed by the University and for the rest of the 50 marks by an Internal Examiner to be appointed by the Director / Principal of the Institution.

Industry Internship Report to be submitted as per specifications and format (to be collected from the college). Daily Log Book and Performance Appraisal will be essential documents while evaluating student.

**II. FINAL YEAR PROJECT REPORT**

During the Eighth semester each student (individually or in a specified group) shall undertake a project to be pursued by him / her under the supervision of an Internal Supervisor to be appointed by the Director / Principal. The project should preferably be based on primary data. Both the subject and the name of the Supervisor will be approved by the Director / Principal of the Institution. The Project Report in duplicate along with one soft copy in a CD/DVD will be submitted at least three weeks prior to the commencement of the End Term Examination of the Sixth Semester. Project Report shall carry 100 marks. It shall be evaluated for 50 marks by an External Examiner to be appointed by the University and for the rest of the 50 marks by an Internal Examiner to be appointed by the Director / Principal of the Institution.

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**INSTRUCTIONS FOR PREPARATION OF THE PROJECT REPORTS**

Students are required to follow the mentioned pattern in preparing the project:

**Format of the report:**

1. Title page
2. Certificate
3. Acknowledgement
4. Table of Contents
5. Chapter Plan:
  - Chapter I: Introduction
    - Objectives of the study
    - Review of Literature
    - Research Methodology
    - Limitations of the study
  - Chapter II: Profile of the Organization (in case of Summer Training only)
  - Chapter III: Analysis and Interpretation of Data
  - Chapter IV: Conclusions and Recommendations

***Format for Bibliography***

Follow APA style of Referencing (8<sup>th</sup> edition)

<https://www.scribd.com/document/251154420/Apa-Citation-Style-8th-edition-pdf>

***Annexure***

Questionnaire (if applicable)

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# BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Approved by AICTE and affiliated to G.G.S. Indraprastha University, Delhi  
NAAC 'A' Accredited Institution

Chandiwala Estate, Maa Anandamai Marg, Kalkaji, New Delhi - 110 019  
Ph: 011-49020300, 49020301, 49020320  
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GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI  
BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

## SCHEME OF EXAMINATION

### FIRST SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 101	Foundation Course in Food Production - I	Core Course	3	-	3
BHCT 103	Foundation Course in Front Office	Core Course	3	-	3
BHCT 105	Foundation Course in Food & Beverage Service	Core Course	3	-	3
BHCT 107	Foundation Course in Accommodation Operations	Core Course	3	-	3
BHCT 109	Indian Heritage & Culture	Foundation Course - Interdisciplinary	3	-	3
BHCT 111	Business Communication	Foundation Course – Skill Based	3	-	3
<b>Practical/Lab</b>					
BHCT 151	Basic Food Production Operations -I	Core Course – Skill Based	-	4	2
BHCT 153	Basic Front Office Operations-I	Core Course – Skill Based	-	2	1
BHCT 155	Basic Food & Beverage Service Operations-I	Core Course – Skill Based	-	2	1
BHCT 157	Basic Accommodation Operations-I	Core Course – Skill Based	-	2	1
BHCT 159	Bakery & Confectionery-I	Core Course – Skill Based	-	4	2
BHCT 161	Hospitality Grooming, Etiquettes & Manners (NUES)*	Foundation Course – Skill Based	-	2	1
<b>Total</b>			<b>18</b>	<b>14</b>	<b>26</b>

\*NUES: Non University Examination System

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### SECOND SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credit
BHCT 102	Foundation Course in Food Production - II	Core Course	3	-	3
BHCT 104	Front Office Operations	Core Course	3	-	3
BHCT 106	Food & Beverage Service Operations	Core Course	3	-	3
BHCT 108	Accommodation Operations	Core Course	3	-	3
BHCT 110	Environmental Science (NUES)*	Foundation Course – Skill Based	3	-	3
BHCT 112	Hospitality Accounting	Foundation Course - Interdisciplinary	3	-	3
<b>Practical/Lab</b>					
BHCT 152	Basic Food Production Operations-II	Core Course – Skill Based	-	4	1
BHCT 154	Basic Front Office Operations-II	Core Course – Skill Based	-	2	1
BHCT 156	Basic Food & Beverage Service Operations-II	Core Course – Skill Based	-	2	1
BHCT 158	Basic Accommodation Operations-II	Core Course – Skill Based	-	2	1
BHCT 160	Computer Applications for Hospitality Industry	Foundation Course – Skill Based	-	2	1
BHCT 162	Personality Development (NUES)*	Foundation Course – Skill Based	-	2	1
		<b>Total</b>	<b>18</b>	<b>14</b>	<b>25</b>

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## THIRD SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 201	Indian Cuisine and Culture	Core Course	3	-	3
BHCT 203	Front Office Management -I	Core Course	3	-	3
BHCT 205	Restaurant & Bar Management-I	Core Course	3	-	3
BHCT 207	Accommodations Management-I	Core Course	3	-	3
BHCT 209	Airlines, Travel & Tourism Management	Foundation Course – Skill Based	3	-	3
BHCT 211	Management & Organizational Behaviour	Foundation Course - Interdisciplinary	3	-	3
<b>Practical/Lab</b>					
BHCT 251	Quantity Food Production Operations -I	Core Course – Skill Based	-	4	2
BHCT 253	Front Office Operations-I	Core Course – Skill Based	-	2	1
BHCT 255	Restaurant & Bar Operations-I	Core Course – Skill Based	-	2	1
BHCT 257	Accommodation Operations-I	Core Course – Skill Based	-	2	1
BHCT 259	Bakery & Confectionery-II	Core Course – Skill Based	-	2	1
BHCT 261	Advanced Computer Applications for Hospitality Industry (Web Designing) (NUES)*	Foundation Course – Skill Based	-	2	1
<b>Total</b>			<b>18</b>	<b>14</b>	<b>25</b>

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## FOURTH SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 202	Quantity Food Production Management	Core Course	3	-	3
BHCT 204	Front Office Management - II	Core Course	3	-	3
BHCT 206	Restaurant & Bar Management - II	Core Course	3	-	3
BHCT 208	Accommodation Management - II	Core Course	3	-	3
BHCT 210	Hospitality Engineering & Maintenance	Foundation Course – Skill Based	3	-	3
BHCT 212	Event Management	Foundation Course - Skill Based	3	-	3
<b>Practical/Lab</b>					
BHCT 252	Quantity Food Production Operations - II	Core Course – Skill Based	-	4	2
BHCT 254	Front Office Operations-II	Core Course – Skill Based	-	2	1
BHCT 256	Restaurant & Bar Operations-II	Core Course – Skill Based	-	2	1
BHCT 258	Accommodation Operations-II	Core Course – Skill Based	-	2	1
BHCT 260	Bakery & Confectionery-III	Core Course – Skill Based	-	2	1
BHCT 262	Hospitality Professional Skills –I (NUES)*	Foundation Course – Skill Based	-	2	1
		<b>Total</b>	<b>18</b>	<b>14</b>	<b>25</b>

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## GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

### FIFTH/SIXTH SEMESTER EXAMINATION

The batch will be divided into two groups A & B. "A" group will undergo Internship in fifth semester and will undergo classroom teaching and Practical's in their sixth semester. Similarly "B" Group will undergo classroom teaching and Practical's in their Fifth semester and will undergo Internship in sixth semester.

The Industry Internship will be for 22 weeks wherein, for 16 weeks the students will cover various core areas in Hospitality Industry and shall undergo the last 6 weeks training in their area of specialization. Area of Specialization will be informed to the hotel beforehand.

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 361/362	Industry Internship	Core Course – Skill Based	-	-	24
		<b>Total</b>	-	-	<b>24</b>

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 301/302	Introduction to International Cuisine	Core Course	3	-	3
BHCT 303/304	Advanced Front Office Management	Core Course	3	-	3
BHCT 305/306	Advanced Food & Beverage Service Management	Core Course	3	-	3
BHCT 307/308	Advance Accommodation Management	Core Course	3	-	3
BHCT 309/310	Hotel Law & Corporate Governance	Foundation Course – Interdisciplinary	3	-	3
BHCT 311/312	Hygiene, Sanitation & Food Science	Foundation Course - Skill Based	3	-	3
<b>Practical/Lab</b>					
BHCT 351/352	Advanced Food Production Operations	Core Course – Skill Based	-	4	2
BHCT 353/354	Advanced Front Office Operations	Core Course – Skill Based	-	2	1
BHCT 355/356	Advanced Food & Beverage Service Operations	Core Course – Skill Based	-	2	1
BHCT 357/358	Advanced Accommodation Operations	Core Course – Skill Based	-	2	1
BHCT 359/360	Hospitality Management & Etiquettes (NUES)*	Foundation Course – Skill Based	-	2	1
		<b>Total</b>	<b>18</b>	<b>12</b>	<b>24</b>

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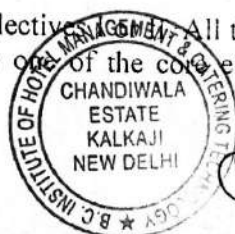
## GURU GOBIND SINGH INDRAPRASTHA UNIVERSITY, DELHI BACHELOR OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY (BHMCT)

### SEVENTH SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 401	Research Methodology	Foundation Course – Interdisciplinary	3	-	3
BHCT 403	Entrepreneurship Development	Foundation Course – Interdisciplinary	3	-	3
BHCT 405	Hospitality Sales & Marketing	Foundation Course - Skill Based	3	-	3
<b>Core Elective I: Advanced Food &amp; Beverage Management:</b>					
BHCT 407	Food & Wine Philosophy	Elective Course - Core	3	-	3
BHCT 409	Modern Gastronomy	Elective Course - Core	3	-	3
BHCT 411	Food & Beverage Controls - I	Elective Course - Core	3	-	3
<b>Core Elective II: Advanced Rooms Division Management:</b>					
BHCT 413	Revenue Management	Elective Course - Core	3	-	3
BHCT 415	Interior Decoration	Elective Course - Core	3	-	3
BHCT 417	Linen & Laundry Operations & Management	Elective Course - Core	3	-	3
<b>Practical/Lab</b>					
BHCT 451	Advanced Hospitality Professionals' Skills (NUES) *	Foundation Course - Skill Based	-	2	1
<b>Core Elective (Practical) I: Advanced Food &amp; Beverage Management:</b>					
BHCT 453	Advanced Baking & Culinary Management - I	Elective Course – Skill Based	-	4	2
BHCT 455	Advanced Food & Beverage Service Management - I	Elective Course – Skill Based	-	4	2
<b>Core Elective (Practical) I: Advanced Rooms Division Management :</b>					
BHCT 457	Advanced Front Office Management - I	Elective Course – Skill Based	-	4	2
BHCT 459	Advanced Accommodation Management - I	Elective Course – Skill Based	-	4	2
<b>Total</b>			<b>18</b>	<b>10</b>	<b>23</b>

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**Note:** The students are required to choose between Core elective and Practical subjects. All the 3 subjects and 2 practical subjects will be compulsory to study from any one of the core elective as per their choice of area of specialization in Semester 7 and 8.



*Signature*



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## EIGHTH SEMESTER EXAMINATION

Code No.	Paper	Discipline	L	T/P	Credits
BHCT 402	Innovating the Customer Experience	Foundation Course – Skill Based	3	-	3
BHCT 404	Hospitality Customer Relationship Management	Foundation Course – Interdisciplinary	3	-	3
BHCT 406	Human Resource Planning & Management	Foundation Course – Interdisciplinary	3	-	3
<b><u>Core Elective I: Advanced Food &amp; Beverage Management:</u></b>					
BHCT 408	Kitchen & Restaurant Planning	Elective Course - Core	3	-	3
BHCT 410	Advanced Food Production Management	Elective Course - Core	3	-	3
BHCT 412	Food & Beverage Controls - II	Elective Course - Core	3	-	3
<b><u>Core Elective II: Advanced Rooms Division Management:</u></b>					
BHCT 414	Hospitality Quality Management & Guest Satisfaction	Elective Course - Core	3	-	3
BHCT 416	Ambience Management	Elective Course - Core	3	-	3
BHCT 418	Tour Operations & Management	Elective Course - Core	3	-	3
<b><u>Practical/Lab</u></b>					
BHCT 452	Project Report	Foundation Course – Skill Based	-	-	6
<b><u>Core Elective (Practical) I: Advanced Food &amp; Beverage Management:</u></b>					
BHCT 454	Advanced Baking & Culinary Management - II	Elective Course – Skill Based	-	4	2
BHCT 456	Advanced Food & Beverage Service Management - II	Elective Course – Skill Based	-	4	2
<b><u>Core Elective (Practical) II: Advanced Rooms Division Management:</u></b>					
BHCT 458	Advanced Front Office Management - II	Elective Course – Skill Based	-	4	2
BHCT 460	Advanced Accommodation Management - II	Elective Course – Skill Based	-	4	2
		<b>Total</b>	<b>18</b>	<b>8</b>	<b>28</b>

**Note:** The students are required to choose between Core electives I or II. All the 3 subjects and 2 practical subjects will be compulsory to study from any one of the core elective as per their choice of area of specialization in Semester 7 and 8.



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